



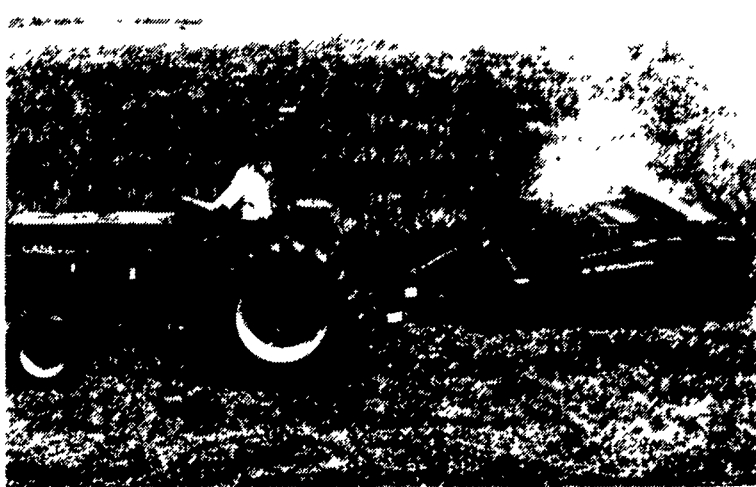
Mower-Conditioner Now With Cash Incentive

RACINE, WI — Hay and forage growers who buy a Case International 8320, 8330, or 8340 mower-conditioner between May 1 and July 31 get not only a reliable, fast-cutting machine, but \$300 cash in their pockets.

"Those who purchase Case International mower-conditioners are really getting rugged, high-quality machines that will provide years of dependable service at a very favorable price," said Roger Strome, J I Case manager of marketing analysis, hay and forage products. "This promotion will allow us the opportunity to meet new customers who may never have considered Case International when purchasing smaller-sized mower-conditioners."

Case International sicklebar mower-conditioners feature a uniform-motion sickle drive that provides smooth, fast cutting even in heavy crops. Wide, intermeshing conditioning rolls save nutritious leaves and assure quick dry-down.

"With a cutting width of 7 feet,



Case International sicklebar mower-conditioners feature a uniform-motion sickle drive for smooth, fast cutting.

3 inches for the 8320, and 9 feet, 3 inches for the 8330 and deluxe 8340, these mower-conditioners are designed for the small- and moderate-sized producer who faces a wide variety of crop conditions," Strome said. On all models, a sturdy, L-shaped frame supports and suspends the header so that it is pushed through the field

rather than pulled. Fully adjustable header flotation allows the header to follow ground contours for close cutting and top performance.

The Case International mower-conditioner line also includes the larger 8350, 8360, 8370, and 8380 models, as well as the 3309 disc mower-conditioner.

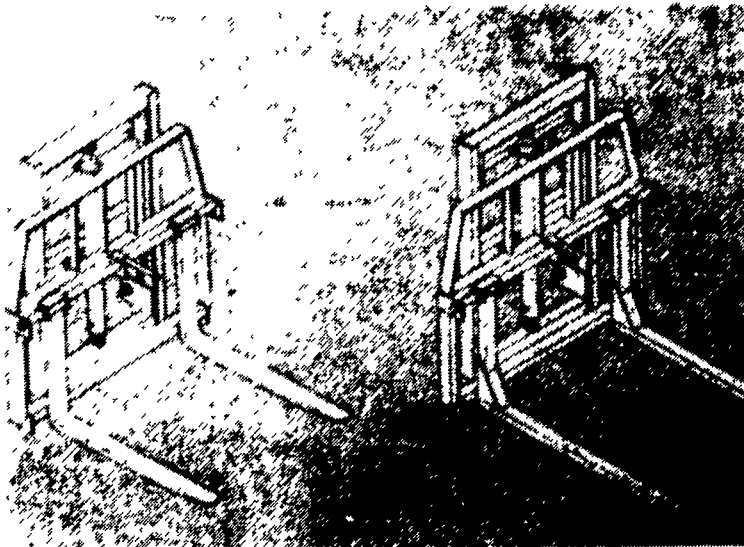
Forklifts To 3,500 Pounds

LITCHFIELD, IL — New rear-mounted, hydraulic forklifts from Worksaver, Inc., handle pallets, large bales, and other items weighing up to 3,500 lbs.

Forklift Model HAF-2542 uses 42" solid tines and has a capacity of 3,500 lbs. Forklift Model HAF-2555 is equipped with 55" tubular tines and has a 3,000 lb. capacity.

Both forklifts feature a top mounted backguard. The forklifts also feature a 2 1/2" diameter cylinder that raises 36" above the tractor's lift height, to provide a total lift height of 5' to 5 1/2'. The forks are adjustable from 8" to 48" center-to-center and fit Category II, 3 point standard and quick hitch.

Options include a 3" x 10" toplink cylinder that provides level and tilt control from the tractor seat. The solid and tubular tines are available separately, per-



New rear-mounted hydraulic forklifts from Worksaver handle pallets, large bales, and other items weighing up to 3,500 pounds.

mitting one fork-lift base to be used for a variety of applications. For more information, contact

Worksaver, Inc., P.O. Box 1000, South State Road, Litchfield, IL 62056, (217) 324-5973.

Gehl Has Strong First Quarter

WEST BEND, Wis. — A healthy agricultural economy, increased penetration into the light industrial and construction equipment market, and strong export sales drove record first quarter sales and net income for Gehl Company. The capital goods manufacturer became publicly owned in November 1989.

First quarter net income grew 54 percent to a record \$1.3 million from the \$847,000 the company earned in the same period a year ago, according to President and Chief Executive Officer Bernard L. Nielsen. Sales for the first quarter increased 15 percent to \$39 million, compared to \$34 million in 1989.

Earnings per share were \$.22, up 5 percent over the \$.21 per share in the first quarter of 1989.

The percent increase in earnings per share was lower than net income growth due to the higher number of outstanding shares after the initial public offering.

"Our strong first quarter performance shows that we are well positioned to take advantage of the favorable trends in the markets we serve," said Nielsen.

"Dairy and beef prices are strong, bolstering demand for our broad line of agricultural implements. The light industrial and construction market, while flat, is benefiting from the versatility of equipment such as our telescoping-boom forklifts and skid steer loaders. We are also seeing growing international demand for our equipment, especially in Europe and Canada.

"We achieved our first quarter

results despite start-up delays in a new computerized manufacturing support system and some material delays. Based on improving internal operations and our positioning to capitalize on favorable trends within our industries, we expect a good second quarter," said Nielsen.

Gehl Company backlog of orders at March 31, 1990 remained strong at \$50.7 million despite record shipments during the quarter. While the backlog is lower than the \$55.3 million backlog of one year ago, it reflects changes in production and wholesale financing policies that tend to reduce peak levels of backlog but provide for balanced inventory, manpower and material requirements.



Making poultry safer by destroying Salmonella and other bacteria is the aim of research conducted by Dr. James Heath and laboratory scientist Sandy Owens. The scientists expose processed chicken to a high-energy electron beam, and then inoculate laboratory plates to check for bacterial survival. Photo by Norman E. Pruitt, Maryland Ag Experiment Station.

Electron Beam Makes Poultry Supply Safer

COLLEGE PARK, Md. — Twelve to 36 hours after eating contaminated food, you develop such symptoms as diarrhea, abdominal pain, and fever. Lasting two or three days, these are signs that Salmonella or other harmful bacteria have struck again.

There were 1,495 cases of Salmonella infection reported in Maryland in 1989, according to Maryland's Department of Health and Mental Hygiene. Proper cooking kills these bacteria. But a recent U.S. Food and Drug Administration (FDA) decision may ensure that poultry products, one possible haven for these bacteria, are largely free of Salmonella before they reach the home refrigerator.

The FDA in early May approved the use of irradiation — exposing poultry to small doses of radiation — to control Salmonella and other bacteria contaminants. For the past 3-1/2 years, Agricultural Experiment Station poultry scientist Dr. James Heath has been bombarding chicken with high energy electrons — natural, charged particles that are present in all atoms.

The FDA decision allows the use of two kinds of irradiation — gamma and electron beam, said Heath. Irradiation is already approved by FDA for the insect disinfestation of grains and spices, for insect control in fresh fruits and vegetables, and for the control of trichina in pork. More than 30 countries have approved and are using food irradiation, including 12 that have approved irradiation use on poultry.

Heath estimates that 10 to 40 percent of chicken is contaminated with Salmonella or other harmful bacteria when it reaches the consumer. By destroying key enzymes, irradiation from an

electron-beam accelerator kills or significantly damages most of the bacteria responsible for spoilage or human disease.

But Heath cautions that, like pasteurized milk, chicken irradiated before leaving the processing plant still must be refrigerated to inhibit the growth of any remaining bacteria. Consumers must then thoroughly cook the chicken to destroy harmful bacteria.

Heath lists several benefits offered by irradiation, including a safer, longer shelf life.

"In our laboratory, we've extended poultry's shelf life up to 60 days under refrigeration," he said. "Currently, supermarket shelf life is 4 to 10 days, depending on the product."

This extended life gives processors more time to deliver poultry products, and gives consumers a longer opportunity to select good, wholesome poultry products. But this extended life is also good news for the exporting of Maryland chicken, the state's leading agricultural product.

Irradiation can make Maryland chicken more competitive in foreign markets, since it could be shipped fresh instead of frozen, Heath said. As is the case in the United States, foreign consumers dislike frozen chicken.

Heath emphasizes that an educational program will be needed to reassure consumers that this use of irradiation is safe.

"One of the problems with consumer acceptance of irradiation is that it's been ingrained in us since the 1950s that irradiation is a bad and dangerous thing. We need to reassure consumers that it's a perfectly safe process under the guidelines established by the FDA."